



MONTE CARLO MASTERS OF OLIVE OIL 2023 INTERNATIONAL CONTEST



APPLICATION FORM VALID UNTIL APRIL 30th 2023

The undersigned (Surname and Name) _____
In my capacity as Legal Representative Holder
of the company /farm/mill _____
Address _____
ZIP _____ City _____ Prov. _____ Country _____
VAT No. _____ Fiscal Code _____
Phone _____ Mobile _____ Fax _____
E-mail _____ PEC mail _____
Website _____

asks to participate in the Monte Carlo Masters of Olive Oil International Contest 2023 with the sample(s) of which he/she encloses:

- the laboratory analysis or self-certification (signed by the Company manager) required by art. 8 of the Rules and Regulations;
- accepts all the provisions of Articles 4, 5, 6 and 12 of the Contest Rules and Regulations.

The undersigned, having acknowledged the rules of the competition, which he accepts in full, specifically accepts the irrevocable judgment of the jury that will make known only the list of extra virgin olive oils awarded, and not that of participating companies, nor the score assigned to individual samples.

Shipments of samples for the International Competition MOOOIC 2023 must be delivered starting from April 1st and no later than April 30th, 2023 to > MOOOIC 2023 C/O: MAZZINI ALDO - VIA XX SETTEMBRE, 16 - 18100 IMPERIA - (ITALY) - tel. +39 0183 653077 - mob. +39 335 37 18 94

COMPANY PRODUCTION DATA SURVEY

Owned olive grove (ha) _____ Leased olive grove (ha) _____ Number of olive trees _____
Type of cultivation _____
Type of Harvesting: manual facilitated mechanized
Company oil mill yes no Brand and model _____
Type of Extraction: pressure continuous 2-phases continuous 3-phases sinolea
Varietà/Cultivar principali coltivate _____
Other labels in production _____
Average annual production of Extra Virgin Olive Oil in quintals (or 100 kg) _____



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PACKAGING

Year of company establishment: _____

Type of oil treated: COUNTRY _____ PDO/PGI ORGANIC EU PRODUCT _____

Main varieties or Farm cultivars treated _____

Other Labels in production _____

Average annual production/marketing of Extra Virgin Olive Oil in Tons (1.000kg) _____

TYPOLOGY A) MONOVARIETAL/MONO-CULTIVAR

FRUITY CATEGORY: LIGHT MEDIUM INTENSE

PRODUCT NAME EXTRA VIRGIN OLIVE OIL REGISTERED _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS GREATER THAN 750 LITERS: _____

STORAGE LOT _____ STORAGE SILOS _____

INSERT THE NAMES OF THE MAIN CULTIVARS _____

TIPOLOGY B) BLEND

FRUITY CATEGORY: LIGHT MEDIUM INTENSE

PRODUCT NAME EXTRA VIRGIN OLIVE OIL REGISTERED _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS GREATER THAN 750 LITERS: _____

STORAGE LOT _____ STORAGE SILOS _____

INSERT THE NAMES OF THE MAIN CULTIVARS _____

TIPOLOGY C) PDO/PGI

FRUITY CATEGORY: LIGHT MEDIUM INTENSE

PRODUCT NAME EXTRA VIRGIN OLIVE OIL REGISTERED _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS GREATER THAN 750 LITERS: _____

STORAGE LOT _____ STORAGE SILOS _____

INSERT THE NAMES OF THE MAIN CULTIVARS _____

IS IT ORGANIC? YES NO TYPE PDO PGI

SUB_ZONE IF INDICATED ON THE LABEL: _____



MONTE CARLO
MASTERS OF OLIVE OIL 2023
INTERNATIONAL CONTEST



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TIPOLOGY D) ORGANIC

FRUITY CATEGORY: LIGHT MEDIUM INTENSE

PRODUCT NAME EXTRA VIRGIN OLIVE OIL REGISTERED _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS GREATER THAN 750 LITERS: _____

STORAGE LOT _____ STORAGE SILOS _____

INSERT THE NAMES OF THE MAIN CULTIVARS _____

IS IT CERTIFIED ORGANIC: YES NO ___ IS IT CERTIFIED: PGI PDO

OBTAINED FROM ORGANIC FARMING (CONTROLLED AND CERTIFIED BY) IF INDICATED ON THE LABEL _____

CONTEST 2023 FOR FLAVORED / INFUSED OILS

THE COST OF REGISTRATION FOR EACH SAMPLE IS THE SAME AS THE MAIN COMPETITION

TIPOLOGY - FLAVORED OIL / INFUSED

FLAVORED OIL CATEGORY: NATURAL CHEMICAL FLAVORS

SAMPLE 1 - NAME OF OIL REGISTERED _____

TYPE OF FLAVOURING/INFUSES ATTRIBUTED TO OIL_ (E.g. lemon, hot pepper...) _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS GREATER THAN 250 LITERS: _____

STORAGE LOT _____ STORAGE SILOS _____

INSERT IF POSSIBLE THE METHOD OF PREPARATION _____

FLAVORED OIL CATEGORY: NATURAL CHEMICAL FLAVORS

TYPE OF FLAVOURING/INFUSES ATTRIBUTED TO OIL_ (E.g. lemon, hot pepper...) _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS GREATER THAN 250 LITERS: _____

STORAGE LOT _____ STORAGE SILOS _____

INSERT IF POSSIBLE THE METHOD OF PREPARATION _____

FLAVORED OIL CATEGORY: NATURAL CHEMICAL FLAVORS

TYPE OF FLAVOURING/INFUSES ATTRIBUTED TO OIL_ (E.g. lemon, hot pepper...) _____

MINIMUM QUANTITY PRODUCED AND STORED IN LITERS GREATER THAN 250 LITERS: _____

STORAGE LOT _____ STORAGE SILOS _____

INSERT IF POSSIBLE THE METHOD OF PREPARATION _____



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NEW CONTEST FOR THE BEST PACKAGING / DESIGN

ENTRY FEE FOR EACH SAMPLE IS THE SAME AS FOR THE MAIN COMPETITION

TPOLOGY - EXTRA VIRGIN OR FLAVORED OIL

OIL CATEGORY: EXTRA VIRGIN FLAVORED

SAMPLE 1 - NAME OF THE REGISTERED SAMPLE _____

YEAR OF CREATION OF THE BRAND _____ YEAR OF CREATION OF THE PACKAGING _____

SAMPLE 2 - NAME OF THE REGISTERED SAMPLE _____

YEAR OF CREATION OF THE BRAND _____ YEAR OF CREATION OF THE PACKAGING _____

SAMPLE 3 - NAME OF THE REGISTERED SAMPLE _____

YEAR OF CREATION OF THE BRAND _____ YEAR OF CREATION OF THE PACKAGING _____

SAMPLE 4 - NAME OF THE REGISTERED SAMPLE _____

YEAR OF CREATION OF THE BRAND _____ YEAR OF CREATION OF THE PACKAGING _____

* * * * *

Declarations of the participant in the contest(s), as described above, at MONTE CARLO MASTERS MOOOIC 2023. I DECLARE THAT I HAVE READ AND FULLY UNDERSTOOD THE CONTEST RULES:

"I unconditionally accept the decision of the tasting commission and the creation of an online and/or printed catalogue with the awarded samples only (the score assigned to the samples will not be communicated to the public). SAMPLES TO BE SUBMITTED: number (minimum 4) bottles of ml, 500 ml, 750 ml or more for a minimum of 2 L of EVOO product, properly labelled as required by the national laws of the producing country; I agree to deliver the registered samples no later than 30/04/2023 at midnight. I am aware that failure to complete the forms in their entirety or omission may exclude my participation in the Contest. I consent to the processing of my personal data relating to my company for the purposes of promotion and dissemination of information within and outside the European Union and internationally".

SIGNATURE AND STAMP OF THE LEGAL REPRESENTATIVE _____

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APPLICATION FORM VALID UNTIL APRIL 30th 2023

BOOKING PRICE VALUABLE UNTIL APRILE 30th 2023

The normal cost of participation in MOOOIC would be Euro 250 for the first sample and Euro 200 for each subsequent sample. The costs are VAT not included for foreign companies.

Attached to this application form is the receipt of payment for:

- N°_1_ sample amount is €_____250_
- N°_2_ samples amount is €_____450_
- N°_3_ samples amount is €_____650_
- N°_4_ samples amount is €_____850_
- N°_5_ samples amount is €_____1.050_
- N°_6_ samples amount is €_____1.250_

- N°___ Samples after the first one AMOUNT of €___ 200_ x_ N°___ = Euro _____;

ENROLLMENT: made the payment of euro _____ by Bank Transfer/Wire or by PayPal or Credit Card from the website - (reason for payment: "MOOOIC 2022 Competition Contribution" and name of the participating company):

PAYMENT MADE OUT TO: FRATELLI MAZZINI S.A.S. - VIA MARTIRI DELLA LIBERTA', 116/118 - 18100 - IMPERIA - P.IVA: 01242950085.

C/C BPER BANK – IBAN - IT 15 P 05387 10500 000 042 154 164 - SWIFT /BIC CODE: BPMOIT22XXX
(all bank charges to be paid by the payer)

GDPR AGREEMENT: I consent to the processing of my personal data concerning my company for the purposes of the Contest (Regulation to GDPR (Legislative Decree No. 101/2018), as part of the promotion and dissemination of information within and outside the European Union and internationally.

DATE _____

SIGNATURE AND STAMP OF THE LEGAL REPRESENTATIVE _____

